

PRESS RELEASE

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Creativity, Fun and Distinction in the Club Med Ixtapa Pacific International Culinary Arts Festival

“Columbus Island” in The Bahamas, “Punta Cana” in The Dominican Republic and this 2008 “Ixtapa-Zihuatanejo” Mexico will be transformed as the host of the “Club Med Ixtapa Pacific International Culinary Arts Festival” in which personalities from tourism as well as personalities from the world of culinary arts will present a universe of colors, flavours, textures, and combinations thereof from around the world to visitors of ixtapa-Zihuatanejo.

Renowned chefs from some of the best restaurants such as , Saen Bernal from Oceanaire in Miami, Russell Cunningham from Agraria, Washington D.C., Stefano La Cava from Barton G in Miami, Frank Jeannetti from Jeannetti Catering Miami, Ralph Pagano from Pressure Cook in Mojo Channel, Tim Grandinetti from Twin City Quarter in Winston-Salem, Kurtis Jantz and Fabian Di Paolo from Trump International Miami Beach, Wolfgang Birk from The Gaylord National Resort & Convention Center Washington DC, Matthew Zubrod from DishAspen in Aspen, Colorado, Harold Moore from Commerce in New York City, Maria Frumki from French Bakery in Miami, Julian Alonzo from Brasserie 81/2 in New York City, Johnny Vincenz from Johnny V Las Olas, and Martial Noguier from One Sixtyblue in Chicago, are among those participating in a festival that will transform the sunny and vibrant autumn in the Mexican Pacific

into an excellent time to enjoy the best wines and combine them with delicious culinary creations inspired by Asian, Mediterranean, and fusion cuisine featuring prime cuts, fish, and an impeccable selection white, rose, and red wines.

In a contemporary ambience, the specialty restaurant at the Club Med Ixtapa, “Luna Azul” features a spectacular terrace under the stars such that even the sea breeze has style. With that backdrop Ixtapa-Zihuatanejo reaffirms its commitment to remain at the forefront and sublimate with the art of good eating even the most discerning palates.

Ixtapa-Zihuatanejo has been converted by demand into a culinary hot spot by lovers of the best traditional, international, and contemporary fusion cuisine. Here each dish is created with utmost care resulting in very original presentations. Those who have the pleasure to savour these unique dishes, are invariably reminded they are surrounded in a tropical paradise with unique flavours and colours , and moreover, pleasant and attentive service which when added to the culinary creativity and distinction of Ixtapa-Zihuatanejo makes one want to return time and again.

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